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ROASTED ACORN SQUASH

WITH PECAN, CRANBERRY,
& WILD RICE STUFFING

Enjoy the Flavors of Fall

1 cup diced celery
1/2 cup dried cranberries
1/2 tbs minced garlic
2/3 cup chopped pecans
2 tbs canola oil (divided)
1/2 tsp salt (divided)
4-1/2 pound Acorn Squash
1 tbsp Minced Thyme
1 tsp Balsamic Vinegar
1/2 cup Diced Yellow Onion
1/2 cup Long Grain Wild Rice
1 tbsp Maple Syrup
Extra Virgin Olive Oil

Prepare the Wild Rice

Place wild rice in a pot of cold water and bring to a boil, then simmer and cook until 1/3 of the rice opens, about 30 minutes.

Drain and set aside.

Toast the Pecans

Place pecans on a pan and toast in a 300F degree oven until fragrant, about 5 minutes.

Set aside.



Prepare the Squash

Wash and cut squash in half.

Scoop out the seeds and place on a pan with the cut side up.

Brush olive oil and maple syrup onto each half.

Sprinkle with salt and black pepper.

Roast in a preheated 350F degree oven until tender, about 20 - 30 minutes.

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Stuffing

Heat olive oil in a hot pan and sauté onions, celery and garlic until tender.

Remove from pan and place in a large bowl; add the remaining ingredients: fresh thyme, dried cranberries, salt, black pepper, olive oil, balsamic vinegar, as well as the cooked wild rice and toasted pecans.

Mix to incorporate.

Stuff into cooked acorn squash (each will hold about 1/2 cup of stuffing).

Return to oven to heat for 15 minutes just prior to serving.

Finishing Touches *Optional*

Drizzle with a balsamic reduction and garnish with parsley for added flair!

Taste this and more at La Po Goes Local! on La Posada Plaza 10-18-17 at 5pm

Check out the video for this recipe!